

Summer Hoppy Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.1 kg (52.5%) | 81 % | 4 |
| Grain | Malteurop Wiedeński | 1.6 kg (27.1%) | 79 % | 8 |
| Grain | Strzegom Żytni | 0.5 kg (8.5%) | 85 % | 8 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.4%) | 81 % | 6 |
| Sugar | Corn Sugar (Dextrose) | 0.3 kg (5.1%) | 100 % | 0 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Magnum | 18 g | 90 min | 12.1 % |
| Whirlpool | Cashmere | 30 g | 20 min | 7.7 % |
| Whirlpool | Amarillo | 30 g | 20 min | 8.2 % |
| Dry Hop | Cashmere | 30 g | 3 day(s) | 7.7 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------------|-------------|---------------|-------------------|
| WLP566 - Belgian Saison II Yeast | Ale | Liquid | 125 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Whirlfloc | 2 g | Boil | 15 min |